

Claims

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1. An acidified beverage with stabilized sweeteners and extended shelf life comprising:

5 (a) water;

(b) an edible acid component present in an amount suitable to maintain the pH of the beverage in the range of from about 3 up to less than about 6;

10 (c) at least one high intensity peptide sweetener; and

(d) a soluble non-digestible oligosaccharide which undergoes significant hydrolysis within about 4 weeks at ambient conditions within the aforesaid pH range and the hydrolyzed units of which contribute substantially stabilized sweetness to said beverage over time.

by showing bacteria may digest but not humans? Soluble

15 2. The beverage according to Claim 1, wherein said acid component maintains the pH of the beverage in the range of from about 3 to about 3.5.

20 3. The beverage according to Claim 1, wherein said acid component maintains the pH of the beverage in the range of from about 3 to about 3.25.

25 4. The beverage according to Claim 1, wherein said acid component comprises phosphoric acid.

sub A3

5. ~~The beverage according to Claim 4, wherein said acid component comprises citric acid.~~

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6. The beverage according to Claim 1, wherein said acid component comprises citric acid.

7. The beverage according to Claim 1, wherein said acid component comprises malic acid.

8. The beverage according to Claim 1, wherein said oligosaccharide comprises hexose or pentose monosaccharide units. *fructose is a hexose*
xylose, arabinose > 5 spec.
furanosides & pyranosides (eg. 4 spec), i.e. glucose (fructose 9.4)

9. The beverage according to Claim 8, wherein the oligosaccharide is oligofructose.

10. The beverage according to Claim 8, wherein the oligosaccharide is inulin. *q?*

11. The beverage according to Claim 11, wherein said peptide sweetener is aspartame.

12. The beverage according to Claim 1, wherein the beverage contains both acesulfame K and aspartame.

13. The beverage according to Claim 13 wherein the ratio of aspartame to acesulfame K is from about 1:2 to about 10:1.

14. An acidified beverage with stabilized sweeteners and extended shelf life comprising:

(a) water;

? inulin is made from oligofructose is stable? depends from claim 9? or "further comprise"?

sub A4

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sub A5
B₂

sub A5
B₂

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- (b) a flavor component selected from the group consisting of tea flavor and cola flavor;
- (c) an edible acid component present in an amount operable to maintain the pH of the beverage in the range of from about 3 to about 4;
- (d) a peptide high intensity sweetener;
- (e) a soluble non-digestible oligosaccharide selected from the group consisting of inulins and fructans, said inulins and fructans having a caloric value of less than about 5 Kcal/g.

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15. The beverage according to Claim 14, wherein said oligosaccharide is oligofructose.

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16. The beverage according to Claim 15, wherein said peptide high intensity sweetener is aspartame.

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17. The beverage according to Claim 15, wherein said high intensity sweetener composition is acesulfame K.

18. The beverage according to Claim 15, wherein said high intensity sweetener composition is aspartame and acesulfame K.

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19. The beverage according to Claim 18, wherein the weight ratio of aspartame to acesulfame K is from about 1:2 to about 10:1.

white inulin is made of
oligofructose, etc. for
this is the same as
fructans of Claim 14.

112 and
lacks contrast
(+ a peptide w/
all contrast)

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Sub A6

20. The beverage according to Claim 1, wherein said soluble oligosaccharide undergoes significant hydrolysis by about 0.5-50 per cent by weight of said oligosaccharide within about four (4) weeks at ambient conditions within the pH range of 3 to 4 and the hydrolyzed units of which contribute stabilized sweetness to said beverage over time.

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